

# Orange Fig Muffins

Makes: 48 Servings

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Ingredients	Weight	Measure
All-purpose flour	2 lb 8 oz	9 cups
baking powder		5 tsp
Granulated sugar	1 lb 8 oz	3 1/2 cups
Large eggs		4 each
Milk	48 fluid oz	1 1/2 qt
Orange extract		2 tsp
Margarine, softened		1 3/4 cup
Diced figs	1 lb 2 oz	3 cups

Nutrition Information	
Nutrients	Amount
<b>Calories</b>	<b>254</b>
Total Fat	8 g
Saturated Fat	2 g
Cholesterol	19 mg
Sodium	142 mg
Total Carbohydrate	41 g
Dietary Fiber	1 g
Total Sugars	N/A
Added Sugars included	N/A
<b>Protein</b>	<b>4 g</b>
Vitamin D	N/A
Calcium	80 mg
Iron	1 mg
Potassium	N/A
N/A - data is not available	

## Directions

1. Preheat oven to 400 degrees F.
2. Butter and flour muffin cups (2 1/4" size); set aside.
3. Combine dry ingredients in mixer bowl. Blend on low speed for 10 seconds.
4. Add eggs, milk, orange extract, and margarine; mix together on low speed just long enough to blend, about 15 seconds.
5. Batter will be lumpy. Quickly stir in figs.
6. Fill muffin cups with No. 16 scoop about 2/3 full.
7. Bake for 20 to 25 minutes or until golden brown.
8. Remove from pans immediately and cool on rack.

**Source:** Food Distribution Commodity Exchange